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AP - JP19820158859 19820914

CPY - SEKI-I

DC - D13

FS - CPI

IC - A23C19/08 ; A23C20/02 ; A23L1/17

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PA - (SEKI-I) SEKIYA Y

PN - JP59048047 A 19840319 DW198417 002pp

- JP62033848B B 19870723 DW198733 000pp

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XA - C1984-044605

XIC - A23C-019/08 ; A23C-020/02 ; A23L-001/17

AB - J59048047 Cornflour (1) is mixed with wheat flour (2) and water to form a dough, which is fermented by yeast and baked to alphalise starch. The baked mass is crushed, mixed with (3) cheese flavour and (4) vegetable oil uniformly, and further mixed uniformly with aq. soln. of (5a) gelatin or (5b) agar.

- Pref. 50-90% of (1) and 5-50% of (2) are mixed, kneaded, and then fermented. The baked mass is crushed into 60-120 mesh powder, which is then dried to moisture of 5% or less. (3) and (4), in amt. 0.3-0.5% and 15-20% of the powdered prepn. respectively, are mixed. (3) contains salt and seasoning agents.

- Prod. resembles the feel and colour of powdered natural cheese -i.e. Parmesan.(0/0)

IW - ARTIFICIAL CHEESE POWDER PRODUCE MIX CORNFLOUR WHEAT FLOUR WATER FERMENTATION BAKE MIX CHEESE FLAVOUR VEGETABLE OIL

IKW - ARTIFICIAL CHEESE POWDER PRODUCE MIX CORNFLOUR WHEAT FLOUR WATER FERMENTATION BAKE MIX CHEESE FLAVOUR VEGETABLE OIL

NC - 001

OPD - 1982-09-14

ORD - 1984-03-19

PAW - (SEKI-I) SEKIYA Y

TI - Artificial cheese powder prodn. - by mixing cornflour with wheat flour and water, fermenting, baking and mixing with cheese flavour and vegetable oil